



SNACKS & STARTERS

RAW BAR

OYSTERS

served with
pickleback mignonette
& bloody mary sauce
(minimum half doz.)

VIRGINIA WILD
Virginia
3

BEAU SOLEIL
Canada
4

selections may vary
on availability

CHILLED SHRIMP

served with celery
& bloody mary sauce

½ DOZEN
15

DOZEN
25

TUNA CRUDO

crispy shallots, orange-miso
paste, candied turmeric,
jalapeño vinaigrette, arugula
15

MARINATED OLIVES
white vermouth, orange peel, bay laurel
6

WHIPPED RICOTTA TOAST
garlic honey, black pepper
7

TARTE FLAMBÉE
creme fraiche, bacon, onions,
emmental cheese, date syrup
14

**CRISPY SMASHED
FINGERLING POTATOES**
black truffle butter, parmesan, parsley and chive
12

CHARRED WINGS
Memphis dry rub, sweet vinegar,
bleu cheese ranch, carrot-chili emulsion
10

FALL SALAD
roasted butternut squash, bacon, red onion, baby lettuces,
parmesan, black pepper croutons, cider vinaigrette
12

PEAR AND GORGONZOLA SALAD
toasted pecans, baby lettuces, pear and balsamic vinaigrette
12

CHESTNUT TORTELLINI
mushroom broth, swiss chard, parmesan
15

**CITY HAM WRAPPED
ASPARAGUS TEMPURA**
parmesan, lemon aioli
9

GRILLED OCTOPUS
charred eggplant purée, golden raisins, pine nuts, saffron
vinaigrette, arugula
17

CRISPY BRUSSEL SPROUTS
chili-lime sauce, pickled carrots
8

HOUSE-MADE CHARCUTERIE
house pickles and provisions, house-made crackers
17

CHILLED GOLDEN BEETS
sweet potatoes, sunflower seed and walnut granola,
goat cheese purée, cranberry vinaigrette
12

LOCAL CHEESEBOARD
house condiments and preserves,
house-made crackers
17

ENTRÉES

SHRIMP & GRITS
tomato & red miso gravy, kale, white cheddar, scallion
28

**8OZ GRASS FED
ANGUS BURGER**
maple-bourbon bacon jam, cheddar, pickles,
crispy onion, garlic aioli, fries
15

GRILLED 12OZ RIBEYE
twice baked potato, horseradish, mushroom ragout,
swiss chard, cognac bearnaise
36

CHICKEN & DUMPLINGS
baby carrots, peas, chicken velouté,
coddled egg
28

SEARED JUMBO SCALLOPS
crispy prosciutto, butternut squash purée,
farro, sherry-roasted cipollini onions
31

PAN-ROASTED GROUPER
parsnip purée, brussel sprouts,
crab and apple dressing, roasted fish gravy
35

5 COURSE CHEF'S TASTING MENU

A PROGRESSIVE TASTING MENU
FEATURING LOCAL & SEASONAL INGREDIENTS
to be enjoyed by the whole table
70 PER PERSON

EXECUTIVE CHEF GREG GARRISON CHEF DE CUISINE ANTHONY SMITH

125 MARTIN LUTHER KING BOULEVARD, SAVANNAH, GA

*Consuming raw or uncooked
meats, poultry, seafood,
shellfish or eggs may increase
your risk of foodborne illness.

parties of 6 or more will be
charged 20% gratuity.

COCKTAILS \$13

REPEAL GIN & TONIC

London Dry Gin, fancy tonic, grapefruit, rosemary, flower water

EARL STREET SOUR

Earl Grey Gin, elderflower, lemon, honey, egg white

IT'S A BIG DILL

gin lane, lemon juice, white balsamic vinegar, cracked pepper, simple syrup, cucumber and dill

FIGET ABOUT IT

Meyers Rum, allspice dram, simple syrup, frambois, fig simple syrup

PALMETTO EXPRESS

vodka, coffee liqueur, hazelnut, cold brew

THE CAPTAIN

High West Double Rye, China China, Bittermans Aromatic Bitters, smoked pipe tobacco

\$15

MARGARITA CALIENTE

jalapeno tequila, mango, lime, agave, chili salt

VERACRUZ

mezcal, green chartreuse, px sherry, bitters

GOOD MORNING SUNSHINE

Dulce Vida Tequila, Pamplemousse, grapefruit juice, smoked grapefruit, lime juice

REMINGTON

rye whiskey, cherry heering, cocchi americano, bitter

THE BORDER FOX

Irish whiskey, apricot, lime, saline

SOUTHERN WINTER

vodka, Kahlua, Frangelico, cold brew, cream, cinnamon

\$15

RED WINE

PINOT NOIR Jezebel: USA fresh blueberry, chili pepper and cedarwood	\$12/48	BORDEAUX BLEND Chateau Lessegue GC: France dark & deep in color with vibrant lively fruit flavors	\$15/60
PINOT NOIR Louis Chevallier: France tart cranberry with hints of mushroom, tomato and spices	\$/65	MALBEC Catena: Argentina herbaceous aromatics, bright merlot fruit, silky tannins	\$12/48
NEBBIOLO G.D. Vajra: Italy fresh blueberry, bell pepper and cedarwood	\$14/56	BLEND Colliano: Primorska, Slovenia Soft, fruity scent, cherry and grippy tannins	\$10/40
MERLOT Sandpoint: CA vibrant smooth & juicy, with raspberry, cherry & light chocolate	\$12/48	SYRAH BLEND Stolpman: CA dark fruit, pomegranate, cracked black pepper	\$/65
CABERNET SAUVIGNON Vina Robles: CA ripe dark fruits, spices	\$12/48	MERITAGE Neyers Leftbank: CA Bordeaux-style blend. Refined, elegant, rich & complex	\$/75
CHATEAUNEUF DU PAPE Vieux Lazaret: France complex and structured with red cherry and spice	\$79	BRUNELLO DI MONTALCINO Caparzo: Italy earthy with baking spice, plum, cherry and cranberry	\$/108

WHITE WINE

PINOT GRIS Montinore: USA melon, white pear, green apple	\$11/44	PICPOUL DE PINET Languedoc: France gentle acidity, coconut and lemon meringue	\$11/44
MUSCADET Oysterman: France oceanic salinity, limestone, lemon citrus, bright acidity	\$11/44	CHARDONNAY N.A.P.A.: USA crisp citrus, tropical fruit, medium bodied and well balanced	\$11/44
SAUVIGNON BLANC Hunky Dory: New Zealand succulent tropical fruit flavors	\$11/44	CHARDONNAY Cakebread: USA green apple, melon, apricot and herbs	\$95
RIESLING Firestone Vineyards: CA off dry with honeysuckle and citrus blossom	\$10/40	ROSÉ Le Cengle: France strawberry, watermelon, crisp acidity and minerality	\$11/44

SPARKLING

PROSECCO Belstar: Italy sweet pear, nectarine, subtle floral notes	\$10/39	CHAMPAGNE Moet & Chandon: France intense green apple, white flower and nuts	\$/90
ROSÉ Villa Sandi: Italy fresh berries, crisp acidity, zesty and dry	\$11/42	CHAMPAGNE Veuve Clicquot: France blackberry, white peach, biscuit and kumquats	\$/95
		CHAMPAGNE Dom Perignon: France complex, corn silk, toast, coffee, honey	\$/325

BOTTLES & CANS

GREENMAN ENGLISH SPECIAL bitter, NC 5.5%	\$6
STELLA ARTOIS lager, Belgium 5.5%	\$5
BUDWEISER lager, MO 5%	\$5
BUD LIGHT lager, MO 5%	\$5
MICHELOB ULTRA LAGER lager, MO 4.2	\$5
YUENGLING amber, PA 4.2%	\$5
MODELO ESPECIAL lager, Mexico 4.4%	\$5
O'DOULS non-alcoholic lager, MO	\$5

DRAUGHT

WE PRIDE OURSELVES ON OUR
CONSTANTLY ROTATING 16 UNIQUE,
LOCAL & REGIONAL SELECTIONS OF BEER.

PLEASE ASK YOUR SERVER FOR DETAILS.